

**DETAILS OF INSPECTION VIOLATIONS**

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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**1 DECK 4-DISHWASHING**

22

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No

THE RINSE TEMPERATURE OF THE CONVEYOR DISHWASHER WAS 180°F. THE FINAL RINSE TEMPERATURE WAS 160°F.

**Follow Up by: F & B Mgr. / Kitchen Steward**

- Temperature was corrected by Engineering. A temperature reading log is sent to Chief Engineer on a daily basis.

**2 FOOD SERVICE-GENERAL**

21

1

No

THE INTERIORS OF THE VITALITY JUICE MACHINES WERE NOT EASILY CLEANABLE.

**Follow Up by: F & B Mgr. / Kitchen Steward**

- Vitality Machine Technician came on board 6/20/02 to clean inside the machine. New machines to be installed.

**3 FOOD SERVICE-GENERAL**

27

1

No

THE INTERIORS OF TWO OF THE VITALITY JUICE MACHINES WERE SOILED WITH JUICE RESIDUE.

**Follow Up by: F & B Mgr. / Kitchen Steward**

- This was corrected 6/16/02. A leakage inside the machine causes the juice residues. Vitality technician came on board on 6/20/02 to rectify the machine problem.

**4 CREW GALLEY**

21

1

No

THE UNDERSIDES OF THE TILTING PANS CONTAINED NON-EASILY CLEANABLE GAPS.

**Follow Up by: F & B Mgr. / Kitchen Steward**

- Gaps sealed with hard sealant.

**5 CREW GALLEY**

27

1

No

THE GAPS ON THE UNDERSIDES OF THE TILTING PANS WERE SOILED.

**Follow Up by: F & B Mgr. / Kitchen Steward**

- The underside of the tilting pans cleaned with Grease cutter and now constantly being monitored.

**6 DECK 3-DISHWASHING**

29

0

Yes

ONE HAND WASHING SINK WAS PROVIDED AT THE SOILED DISH DROP OFF AREA. IT IS RECOMMENDED THAT AN ADDITIONAL SINK BE PROVIDED.

**Follow Up by: Chief Engineer**

- Additional hand washing sink on order. To be installed when received.

## 7 DECK 3-POT WASH

37

0

No

THIS AREA WAS HOT AND HUMID.

**Follow Up by: Kitchen Steward**

**- Changed to chemical sanitizing of ports & pans to minimize steam.**

## 8 BUTCHER SHOP

17

0

No

THE AMBIENT ROOM TEMPERATURE OF THE BUTCHER SHOP WAS 81°F. THIS ROOM SHALL BE AIR-CONDITIONED.

**Follow Up by: Chief Refrigeration**

**- Ventilation was increased and temperature lowered. On inspection day a technical failure caused the increase in temperature.**

## 9 POOL BARS

22

0

No

SOME OF THE UPPER SPRAY NOZZLES IN ONE GLASS WASHER WERE CLOGGED. THREE RUBBER SPRAY ARM PLUGS WERE MISSING IN THE OTHER GLASS WASHER.

**Follow Up by: Bar Manager Sr.**

**- Missing 3 spray arm plugs were replaced. Spray arms are disassembled and cleaned each night and left out for incoming bartender to assemble in the mornings.**

## 10 AFT POOL BAR

20

0

No

LOOSE SEALANT WAS NOTED IN THE ICE BIN.

**Follow Up by: Bar Manager Sr.**

**- Repaired by removing the old sealant and replacing it with new sealant directly into the seams /cracks .**

## 11 FOOD SERVICE-GENERAL

33

1

No

RECESSED TILE GROUTING, CRACKED AND BROKEN DECK TILES WERE NOTED IN SOME AREAS.

**Follow Up by: Chief Officer**

**- Constant changing of broken tiles and re-grouting in progress.**

## 12 WINDJAMMER

22

0

No

THE MOUNTED THERMOMETER FOR THE HOT WATER SANITIZING SINK REGISTERED 170°F, WHILE THE WATER TEMPERATURE WAS 183°F.

**Follow Up by: F & B Mgr. / Kitchen Steward**

**- These thermometers were removed as per recommendation, as personnel uses manual thermometers to monitor the temperature.**

13 WINDJAMMER GALLEY

37

0

No

THIS AREA WAS VERY HUMID AND CONDENSATE WAS NOTED ON THE DECKHEAD IN SEVERAL PLACES.

Follow Up by: Refrigeration Engineer

- Increased airflow and exhaust where possible. Personnel instructed to monitor condensation and remove condensation when spotted.

14 C.A.S.

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV